



Welcome to Bicicletta  
**\$70 per person (Three Courses) / \$65 per person (Two Courses)**

**Starter (included)**

**Pan di pizza** - rosemary and extra virgin olive oil and garlic and spicy **v**

**Entrees (please choose one)**

**Aubergine Bruschetta**

Grilled artichokes, confit heirloom tomatoes, crispy polenta dressed in basil and spinach pesto on an eggplant escallope drizzled with aged balsamic and extra virgin olive oil  
**gf,df,vegan**

**Arancini**

Truffled pork and wild mushrooms, and green peas mozzarella risotto balls with chives and horseradish cream

**Chicken Roulade**

Chicken breast stuffed with red pesto, pistachio and basil wrapped in prosciutto on a bed of porcini mushrooms sauted in garlic with whipped ricotta and mango- gf.

**Mains (please choose one)**

**Pancia**

Balsamic and honey glazed, crispy skin slow cooked pork belly with daikon, carrots, crab remoulade, poached green apple and rhubarb compote – **gf, df.**

**Ravioli Di Maiale Arrosto**

Housemade ravioli stuffed with roast pork, apple, potato and thyme in a creamy apple, rhubarb & white wine sauce finished with rocket, toasted walnuts & aged balsamic

**Gnocchi Da Giardino**

Housemade pumpkin, potato and ground herbs gnocchi with roasted baby beets, broccoli florets, wild mushrooms in spinach & herb pesto sauce finished with crumbed goats cheese – **v**

**Suprema Di Pollo E Prosciutto**

Chicken breast wrapped and served with creamy potato puree, caramelized leeks and artichokes finished with basil and spinach pesto – gf

**Pesce Del Giorno- Daily Price**

Please ask our friendly wait staff for our fish of the day offer – **gf**

**Dessert selection (Please choose one)**

**Tiramisu**

Dolce della tradizione italiana with coffee infused savoiardi biscuits, mascarpone & egg cream topped with cacao & chocolate scales – **v**

**Pannacotta**

Honey and spiced rum panacotta with passionfruit compote and amaretti

**Cheesecake Al Limon**

Double baked lemon cheesecake with pistachio and dried fig crumble and mix berry compote – **v**

